

9. (New) Sugar-free hard-coated comestibles according to claim 1, wherein said sugar-free hard-coated comestible has a pharmaceutical core.

10. (New) Sugar-free hard-coated comestibles according to claim 1 or 2, wherein said hard coating comprises at least one of binding agent, dispersing agent, film former, coloring agent or flavoring agent.

11. (New) Sugar-free hard-coated comestibles according to claim 3, wherein said hard coating comprises at least one of binding agent, dispersing agent, film former, coloring agent or flavoring agent.

12. (New) Sugar-free hard-coated comestibles according to claim 1, wherein the dry substance of the mixture comprises between 5% to 45% w/w erythritol.

13. (New) Sugar-free hard-coated comestibles according to claim 1, wherein the dry substance of the mixture comprises between 20% to 45% w/w erythritol.

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14. (New) Sugar-free hard-coated comestibles according to claim 1 or 2, wherein the hard coating consists of from 1 to 100 layers at least one of which comprises said mixture.

15. (New) Sugar-free hard-coated comestibles according to claim 3, wherein the hard coating consists of from 1 to 100 layers at least one of which comprises said mixture.

16. (New) Sugar-free hard-coated comestibles according to claim 10, wherein the hard coating consists of from 1 to 100 layers at least one of which comprises said mixture.

sub B1 ~~17. (New) A process for producing the sugar-free hard-coated comestible according to claim 1, said process comprising:~~

~~providing a moving mass comprised of edible, chewable and/or pharmaceutical cores, said mass being disposed in a rotating pan, and~~

sub b preparing at least one layer of said hard coating by adding a liquid coating syrup to
said moving mass, said syrup comprising a mixture of sorbitol and erythritol in which
erythritol is present in an unit of 1-50% w/w based on the dry substance of the mixture.

See Appendix for amendments.